

CLAIMS

1. Water-soluble modified gum arabic having a total dietary fiber content measured by the AOAC method of not less
5 than 90%.

2. Modified gum arabic according to Claim 1, which has the weight-average molecular weight of not less than 1 million.

10 3. Modified gum arabic according to Claim 1, which is used as a dietary fiber material for a food, drink, or medicine.

4. Modified gum arabic according to Claim 1, which is used as an additive for enriching dietary fiber of a food, drink,
15 or medicine.

5. Modified gum arabic according to Claim 1, which is obtained by heating unmodified gum arabic.

20 6. Modified gum arabic according to Claim 5, which is obtained by heating unmodified gum arabic at 110°C for not less than 24 hours, or under conditions by which similar effects can be obtained.

25 7. Modified gum arabic according to Claim 1, which is of *Acacia senegal* origin.

8. A method for preparing the modified gum arabic of Claim 1, which comprises a step of heating unmodified gum arabic
30 at 110°C for not less than 24 hours, or under conditions by which similar effects can be obtained.

9. A dietary fiber material for a food, drink, or medicine, the dietary fiber material comprising or consisting of
35 the modified gum arabic of Claim 1.

10. A method in which the modified gum arabic of Claim 1 is used as a dietary fiber material for a food, drink, or medicine.

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11. An additive for enriching the dietary fiber for a food, drink, or medicine, the additive comprising or consisting of the modified gum arabic of Claim 1.

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12. A method in which the modified gum arabic of Claim 1 is used as an additive for enriching the dietary fiber of a food, drink, or medicine.

13. A food, drink, or medicine containing the modified gum arabic of Claim 1 as a dietary fiber material.

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14. A food or drink whose dietary fiber content is increased by containing the modified gum arabic of Claim 1 as a dietary fiber material.

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15. The food, drink, or medicine according to Claim 13, which is used for improving bowel movements, improving intestinal functions, improving intestinal conditions, preventing obesity, controlling blood lipid levels, reducing blood cholesterol levels, controlling blood-sugar levels or preventing the development of cancer.

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16. A method for increasing the dietary fiber content of a food or drink by adding the modified gum arabic of Claim 1 as a dietary fiber material in preparing the food or drink.

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17. Use of the modified gum arabic of Claim 1 as a dietary fiber material.

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18. Use of the modified gum arabic of Claim 1 as an

additive for enriching dietary fiber.

19. Use of the modified gum arabic of Claim 1 in preparing a food, drink, or medicine.

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20. Use of the modified gum arabic according to Claim 19, wherein the food, drink, or medicine is used for improving bowel movements, improving intestinal functions, improving intestinal conditions, preventing obesity, controlling blood lipid levels, reducing blood cholesterol levels, controlling blood-sugar levels, or preventing the development of cancer.

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